

**MARYLAND HISTORICAL TRUST  
DETERMINATION OF ELIGIBILITY FORM**

NR Eligible: yes ☐  
no ☒

Property Name: Hauswald's Bakery Inventory Number: B-5115  
Address: 2822 Edmondson Avenue Historic district: ☐ yes ☒ no  
City: Baltimore Zip Code: 21223 County: Baltimore City  
USGS Quadrangle(s): Baltimore West  
Property Owner: Schmidt Baking Co., Inc. Tax Account ID Number: 16212482001  
Tax Map Parcel Number(s): \_\_\_\_\_ Tax Map Number: 16  
Project: Red Line Corridor Transit Study Agency: Mass Transit Administration  
Agency Prepared By: John Milner Associates, Inc.  
Preparer's Name: Katherine Larson Farnham Date Prepared: 8/30/2005  
Documentation is presented in: Enoch Pratt Free Library Maryland Room vertical files  
Preparer's Eligibility Recommendation: ☒ Eligibility recommended ☐ Eligibility not recommended  
Criteria: ☒ A ☐ B ☒ C ☐ D Considerations: ☐ A ☐ B ☐ C ☐ D ☐ E ☐ F ☐ G  
*Complete if the property is a contributing or non-contributing resource to a NR district/property:*  
Name of the District/Property: \_\_\_\_\_  
Inventory Number: \_\_\_\_\_ Eligible: ☐ yes Listed: ☐ yes  
Site visit by MHT Staff ☐ yes ☒ no Name: \_\_\_\_\_ Date: \_\_\_\_\_

Description of Property and Justification: *(Please attach map and photo)*

This building is a three-and-one-half-story brick Art Deco industrial building with red-brick sides and a yellow brick front facade. It is set on a white-painted concrete English basement foundation, and fronts directly on the sidewalk. The building is flat-roofed and has two sections: a three-story, five-bay section and a two-story four-bay section to the east of the taller section. The three-story section of the building has an ornamental front parapet, with a taller center portion featuring crenelated detail and a rectangular recess. The remaining parapet is relatively low, except for the southeast corner of the building, where the parapet is higher on two sides, possibly to contain a stairwell. The parapet edges have contrasting dark caps. Along the cornice line of the front of the three-story section is a band of ornamental brickwork, including diamond-shaped motifs and oblong lines inside bands of vertical bricks, with sections separated by projecting rectangular stone ornaments. Windows in the three-story section are arranged into a group of four triple windows at the center of the façade, flanked by a single window on each end. The windows are multipaned steel windows with operable awning sections. Some of the operable window sections have been replaced by vents, and a window group on the left side of the first floor has been bricked in with yellow brick. Windows on the third floor have ornamental corner blocks and vertical-brick surrounds. Between the second and third floor windows are panels made of three rows of vertical brick. The two-story section has four bays of triple windows, which are slightly narrower than those in the other section. These windows have multipaned steel center sections with operable awning sections, and glass-block side sections. The second-

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**MHT Comments:**

*Jim Zalusko*  
Reviewer, Office of Preservation Services

*Blunt*  
Reviewer, National Register Program

7/26/06  
Date

8/7/06  
Date

200601766

floor windows in the two-story section have ornamental vertical-brick patterning above them similar to their counterparts in the three-story section. Extending across both sections of the building is a raised drip course below the second-floor windowsills, beneath which is a projecting metal cornice. The cornice is painted white and has a band of dentil detailing on its bottom edge. There is no extant street entrance on the front of the building, although several openings at the basement level appear to be bricked in. On the east side of the building is a one-story, shed-roofed addition at ground level. On the west wall of the building, above the adjacent two-story commercial row, is a fading painted billboard advertising "HAUSWALD's Bakery: The Greatest Bread Value in Town."

The Hauswald Baking Co. was founded in 1916 by Mrs. Dorothea Hauswald, a Baltimore baker of German descent. It was initially housed in a basement kitchen on S. Pulaski St., and one of the Hauswald daughters sold her mother's baked breads in a stall at Lexington Market. Later, it moved to a space at 2818 Edmondson Ave. By 1927 the business had grown rapidly and a modern new bakery building was constructed at 2822 Edmondson Ave. Hauswald's was among a number of excellent German bakeries in Baltimore, many of which arose from the concentration of German immigrants residing in West Baltimore. The new plant employed up-to-date commercial bakery machinery, and the family made major upgrades to the equipment in 1969. Flour deliveries were blown into 50,000-pound tanks on the basement level. The flour was then drawn through tubes to the third floor, where it was mixed with the other ingredients and fermented in vats. The dough was then piped through tubes to the second and first floors for shaping, baking, cooling, and wrapping. Offices were located on the first floor. The company produced only bread and rolls, but made several varieties of each. In addition to the factory facility, the company operated its own retail stores and a number of bread routes, and also sold to chain supermarkets. It also bid for contracts at local schools and military installations. There were 160 employees in the 1970s. The company continued under three successive generations of family ownership until relatively recent times, when it was purchased by the Schmidt Baking Co., Inc. and became a division of Schmidt. The Edmondson Avenue factory is still used as a bakery.

With its subtle but elegant brickwork details, the Hauswald Bakery is significant under Criterion C a good example of a 1920s Art Deco industrial building. It is relatively well preserved, with most of its original features intact. The addition of several vents in place of window transoms and the enclosure of some original openings are the only changes. Overall, the building retains its original appearance and function. Its setting has changed from the commercial district of a flourishing city neighborhood to a somewhat rundown area, with some modern infill across Edmondson Ave., but the neighborhood scale is essentially intact. The building also meets Criterion A. The history of this family-owned company is representative of the many successful German entrepreneurs who transformed Baltimore's business community, and of the well-known Baltimore German bakery industry. The Hauswald Bakery Building is recommended eligible for the NRHP.

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Eligibility recommended \_\_\_\_\_

Eligibility not recommended \_\_\_\_\_

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MHT Comments:

\_\_\_\_\_  
Reviewer, Office of Preservation Services

\_\_\_\_\_  
Date

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Reviewer, National Register Program

\_\_\_\_\_  
Date

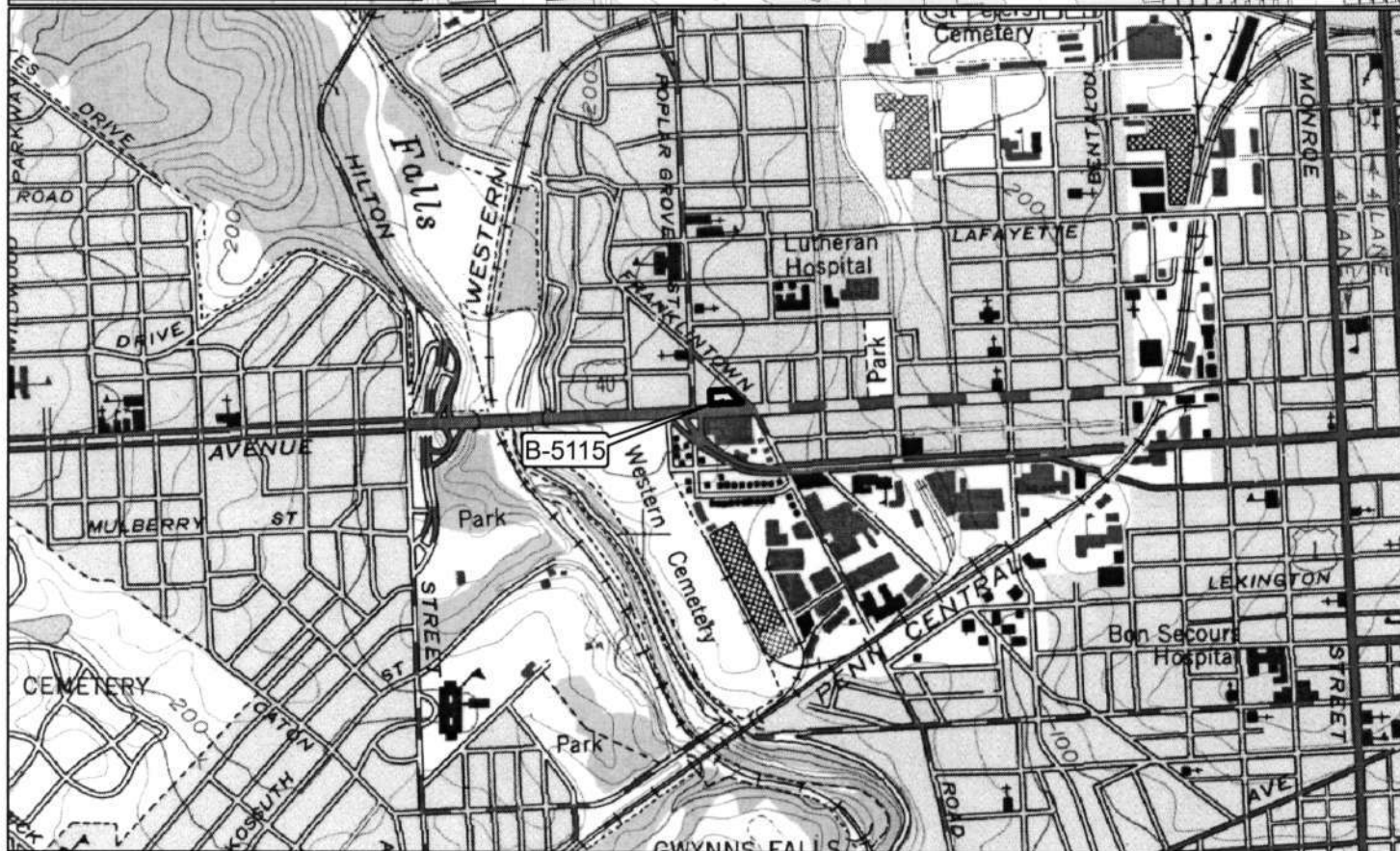




Hauswald's Bakery  
← 2822 Edmondson  
Ave.  
MIHP#: B-5115

Baltimore  
West

GIS data Courtesy of  
the City of Baltimore, MOIT/EGIS







B-5115

Hauswald's Gallery  
Baltimore City, MD

Kate Farnham

6/15/2005

MD SHPO

View to N

# 1 of 2 017

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THE GREATEST BREAD VALUE IN TOWN

The Greatest Bread Value in Town

LOVE NEST  
LIQUORS

Heineken

BEAUTY SUPPLY

BEAUTY SUPPLY

B- 5115

Hauswald's Bakery  
Baltimore City, MD

Kate Farnham

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MD SHPO

View to NE showing side mural billboard

# 2 of 2

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